



VOYAGER SERIES LOW PROFILE GAS OVEN



Model VV36
shown on casters



CGA design certified. NSF listed.

Approved by _____

Date: _____

**SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

BASIC MODEL:

- VV36** 36" wide Voyager standard oven
VK36 36" wide Voyager convection oven

KEY FEATURES:

- Stainless steel front, sides, top and stub back.
- 40,000 BTU/hr. standard oven.
- Solid, counterbalanced door.
- Full porcelain interior.
- One oven rack and four rack positions.
- Oven controls located in the cool zone.
- Handles full sheet pans in both directions.
- 6" adjustable legs.
- One year limited parts and labor warranty.

OPTIONAL FEATURES:

- 30,000 BTU/hr. Snorkler convection oven in place of standard oven.
- Stainless steel finishing back.
- Set of four 5" diameter casters, two locking.
- VV236 - 36" double stacked standard oven.
- VV336 - 36" triple stacked standard oven.

DESCRIPTION:

Heavy duty low profile oven, Wolf Model No. VV36. Stainless steel front, sides, top and stub back. 6" adjustable legs. Oven interior measures 27½" w x 28½" d x 11" h. Porcelain enamel on steel oven hearth, rear panel and door liner. One oven rack and four rack positions. Oven controls located in the cool zone. Oven door counterbalanced with weights. 40,000 BTU/hr. oven burner.

Exterior dimensions: 36" w x 38⁵/₁₆" d x 25" h.

WOLF RANGE COMPANY

Wolf Range Company, LLC
19600 S. Alameda St., Compton, CA 90221-6291
P.O. Box 7050, Compton, CA 90240-7050
(310) 637-3737 • FAX (310) 637-7931 • (800) 366-WOLF
Customer Service (888) 639-9653 • www.WOLFRANGE.com

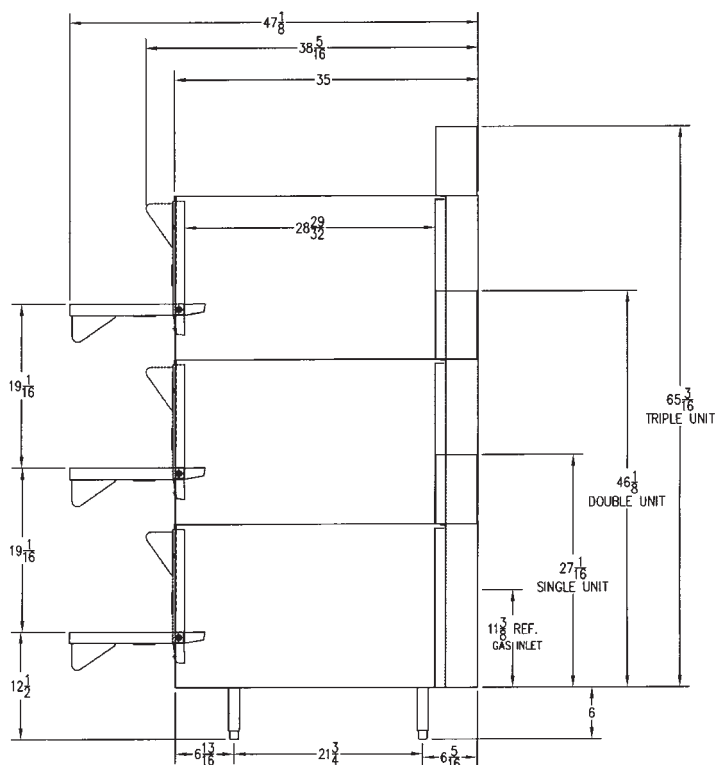
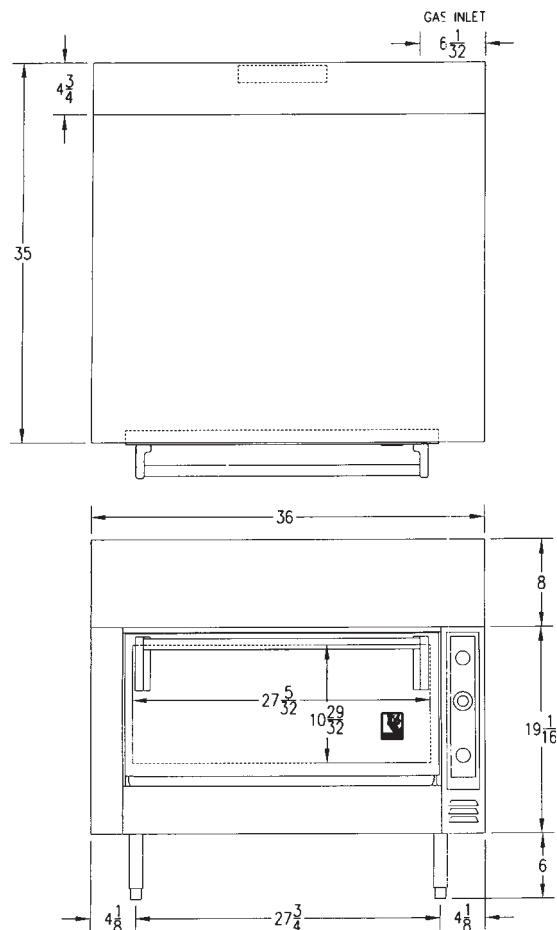


Voyager Series Low Profile Gas Oven

INSTALLATION REQUIREMENTS

1. A pressure regulator sized for this unit is included. Natural Gas 5.0" W.C. Propane Gas 10.0" W.C.
2. Gas line connecting to appliance must be $\frac{3}{4}$ " diameter or larger. If flexible connectors are used, the inside diameter must be the same as the $\frac{3}{4}$ " pipe.
3. The Uniform Electric Code requires this appliance to have its own 20 amp circuit.
4. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
5. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
6. Clearance

	Combustible	Non-Combustible
Rear	2"	2"
Sides	10"	0"
7. Snorkler convection ovens must be installed on 6" legs or casters. Adequate air circulation must be provided to insure proper ventilation and cooling.



***Double and triple stack not available on convection ovens.**

NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.
This appliance is manufactured for commercial use only and is not intended for home use.